

BLEND

CHRISTMAS MENU

STARTERS

Prawn cocktail (Gf)

Succulent south pacific baby prawns, dressed with a marie-rose dressing and finished with dressed leaves and lemon

Camembert *

Baked to perfection, served with toasted sourdough bread

Pâté *

A rich and indulgent pâté served with rustic artisan sourdough bread, finished with dressed mixed leaf side salad

Topped portabello mushroom (V) (Gf) **

Freshly oven baked, topped with pan fried spinach, a drizzle of tomato sauce and finished with cheese and beetroot bacon

Pea and Lemon Bites (V) (Ve)

Smashed Pea covered in a crunchy seasoned crumb, infused with lemon and fried, for the perfect crisp, served with garlic mayo and dressed leaves

Hummus* (V) (Ve)

Rich and perfectly seasoned creamy hummus topped with olives and served with pitta, straight from the grill

MAINS

Roast Turkey/Nut Roast (V)

Perfectly cooked turkey crown served with all the traditional festive trimmings, finished with gravy and a yorkie pud

Cumin Butternut Squash & Lentil Wellington (V) (Ve)

Butternut squash & lentils wrapped in filo pastry & topped with paprika, onion seeds and parsley, served with seasonal vegetables, pan fried sauté potatoes and white wine velouté

Pan-Fried Seabass*

Pan fried (skin side) seasoned with sea salt black pepper and garlic butter, all served up with seasonal vegetables, sauté potatoes and white wine velouté

Steak Medallions (Gf)

Fresh cut steak! Grilled to order and seasoned with sea salt cracked black pepper. All served up with a red wine jus, side salad and chips

Christmas Burger*

1 oz. beef patty straight from the grill, topped with cheese, bacon, stuffing and cranberry sauce, all wrapped in brioche perfection. Served with chips and our home-made creamy coleslaw

Grilled Chicken Burger*

Succulent grilled chicken breast served with lettuce, tomato and onion stacked inside a seeded brioche bun, served with chips and coleslaw

Truffle & Tender stem Toscana*(VE)**

Penne pasta, cherry tomato's and spinach lovingly tossed in garlic and chilli, dressed with truffle oil and grilled tender stem broccoli

DESSERTS

Christmas Pudding (Gf) (Ve) £8.95

A moist gluten free Christmas pudding with juicy vine fruits. Served with a berry compote or brandy sauce.

Fondant Bakewell Tart (Ve) £7.95

Baked frangipane sponge in a sweet pastry case, filled with plum & raspberry jam & topped with an almond flavour fondant icing, with red feathered icing. Can be served with clotted cream.

Chocolate Truffle Cheesecake Torte (Gf) (Ve) £7.95

A chocolate biscuit base topped with Belgian chocolate truffle mousse

Snickers Cocktail (Gf) (Ve) £8.95

Salted caramel ice-cream blended with Frangelico (20% abv) and chocolate liqueur (17% abv)

* Gluten Free option available

** Vegan option available